

FOURTH OF JULY CRUISE

JULY 4, 2018

PASSED HORS D'OEUVRES

COCKTAIL FRANKS IN A PUFFED PASTRY

BBQ CHEDDAR SLIDERS

SWEET POTATO PANCAKES

WITH SOUR CREAM & CINNAMON APPLE CHUTNEY

BRAZILIAN STYLE BEEF SKEWERS

CHOPPED MARKET SALAD IN CUCUMBER CUPS

WITH GORGONZOLA, PISTACHIOS & SUN-DRIED CRANBERRIES

BUFFET PRESENTATION

MIXED FIELD GREEN SALAD

APPLES, CANDIED WALNUTS, GORGONZOLA, & POMEGRANATE VINAIGRETTE

PENNE ALLA VODKA

BALSAMIC GRILLED CHICKEN

FRESH BRUSCHETTA

FRIED EGGPLANT

WITH ROASTED YELLOW PEPPERS, FRESH MOZZARELLA, & TOMATO BASIL

MARINATED ASIAN FLANK STEAK

ASIAN SLAW

PARMESAN & GARLIC MASHED POTATOES

ROASTED VEGETABLE MEDLEY

SWEET CONCLUSIONS

COOKIES – BROWNIES – BLONDIES

